

REMARKS

Applicants thank the Examiner for her time and for the Interview conducted June 4, 2003. Applicants believe the Interview has advanced prosecution of the present application.

Applicants respectfully request the Examiner to reconsider the present application in view of the foregoing amendments to the specification. No new matter has been added.

Claims 1-7 and 10-22 are pending in the present application. Claims 23 and 24 have been canceled herein. Claims 1 and 22 have been amended to delete subject matter. No new matter has been added. The Office Action indicates that claims 12-17 have allowable subject matter. Claims 2-7, 10, 11 and 18-21 are objected to. In view of the following remarks, Applicants respectfully request that the Examiner withdraw the only rejection and allow the currently pending claims.

Issues Under 35 U.S.C. § 112, First Paragraph

Claims 1, 22 and 23-24 stand rejected under 35 U.S.C. § 112, first paragraph, for asserted lack of written description. Applicants respectfully traverse.

Claims 1 and 22 no longer recite the disputed claim language. Thus, this rejection is rendered moot.

Still, Applicants respectfully submit that there is support for the disputed claim language in the present specification. For example, the present specification at page 6, lines 9-17, page 7,

starting at line 1, page 9, lines 16-23, page 14, lines 14-18, sufficiently teaches one having ordinary skill in the art that voids will be formed by chemical leavening agents, such as a quick action type chemical leavening agent. The voids can be present between the dough and fat layers of a frozen pie dough. Thus, Applicants respectfully submit that one skilled in the art, upon reading the entire present specification, including the mentioned pages above, would understand that Applicants had possession of the claimed invention at the time of filing.

However, because of the deletion of the disputed claim language, Applicants respectfully request the Examiner to withdraw this rejection since the rejection is rendered moot.

With regard to claims 23 and 24, these claims have been canceled. Thus, the rejection of these claims is rendered moot as well.

Thus, based on the above remarks, Applicants respectfully request the Examiner to withdraw this rejection and allow the currently pending claims.

The Office Action indicates that claims 2-7, 10, 11 and 18-21 are objected to. However, based on the amendments herein, Applicants respectfully request favorable consideration of these claims as well.

A full and complete response has been made to all issues as cited in the Office Action. Applicants have taken substantial steps

in efforts to advance prosecution of the present application. Thus, Applicants respectfully request that the Examiner pass the application to issue.

Should there be any outstanding matters that need to be resolved in the present application, the Examiner is respectfully requested to contact Eugene T. Perez (Reg. No. 48,501) at the telephone number of the undersigned below, to conduct an interview in an effort to expedite prosecution in connection with the present application.

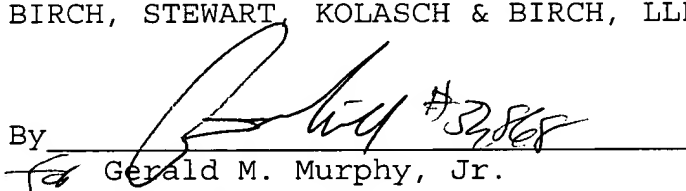
Attached hereto is a marked-up version of the changes made to the application by this Amendment.

If necessary, the Commissioner is hereby authorized in this, concurrent, and future replies, to charge payment or credit any overpayment to Deposit Account No. 02-2448 for any additional fees required under 37 C.F.R. §§ 1.16 or 1.17; particularly, extension of time fees.

Respectfully submitted,

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Attachment: Version with Markings to Show Changes Made

VERSION WITH MARKINGS TO SHOW CHANGES MADE

IN THE SPECIFICATION:

Please amend the paragraph beginning on page 18, line 4, as follows:

A frozen pie dough of the composition as listed in Table 1 was prepared. Table 2 shows the composition of the chemical leavening agents given in Table 1. 750 g of hard wheat flour, 250 g of soft wheat flour, 12 g of salt, [80] 8 g of a knead-in fat and [550] 55 g of water were mixed and kneaded in a vertical 10 L mixer (Kanto Kongoki). The kneading was performed at a low speed for 3 minutes and then at a medium speed for 5 minutes. After kneading, the dough temperature was 20°C. The dough was rolled and the chemical leavening agents and the roll-in fat were wrapped therein in the following manner. The dough was rolled to give a sheet of about 210 mm in width, about 100 mm in length and about 7 mm in thickness. 30 g of the chemical leavening agents for spreading was uniformly spread all over the dough surface. Then 650 g of the roll-in fat (margarine) of about 100 mm in length, about 100 mm in width and about 7 mm in thickness was placed thereon. The dough was folded in two thereby wrapping the chemical leavening agents and the margarine. The dough having the chemical leavening agents and the margarine wrapped therein was rolled with a reverse sheeter (Kamata Kikai) to give a thin sheet of about 5 mm in thickness. After folding in two, the sheet was further rolled into a sheet of about 5 mm in thickness.

After folding in four, the sheet was further rolled into a sheet of about 5 mm in thickness and then folded in four. Finally, it was rolled into a sheet of 3.0 mm in thickness to thereby give a pie dough consisting of 32 fold-in fat layers and 64 chemical leavening agent layers. This pie dough was cut into rectangular pieces (150 mm in length x 60 mm in width, 150 mm in length x 65 mm in width) and 35 g of an apple filling (moisture content: 63%) was wrapped in these two pie dough pieces (total weight: 60 g) to give an apple pie of 60 mm in width and 150 mm in length. The dough temperature at the shaping step was 22°C. The time required for shaping the dough (i.e., from the spreading of the chemical leavening agents to the introduction into a freezer) was 30 minutes. After freezing in the freezer at -30°C for 40 minutes, a frozen apple pie dough of a center temperature of -18°C was obtained.

Please amend the paragraph beginning on page 20, line 5, as follows:

Knead-in fat (margarine) [80] 8

Please amend the paragraph beginning on page 20, line 7, as follows:

Water [550] 55

IN THE CLAIMS:

Claims 23 and 24 have been canceled.

The claims have been amended as follows.

1. (Twice Amended) A frozen pie dough to be stored in a frozen state which comprises a pie dough having dough layers containing a cereal flour, water and a fat as the main components and fat layers laminated with said dough layers alternatively,

wherein voids and a chemical leavening agent are present between the dough layers and the fat layers of said pie dough, and [said voids are generated by a quick action type chemical leavening agent and] said chemical leavening agent is a delayed action type chemical leavening agent and is uniformly dispersed between the dough layers and the fat layers.

22. (Amended) A frozen pie dough comprising:

dough layers containing a cereal flour, water and a fat as the main components; and

fat layers laminated with said dough layers alternatively;

wherein voids and a chemical leavening agent are present between the dough layers and the fat layers of said pie dough, and [said voids are generated by a quick action type chemical leavening agent and] said chemical leavening agent is a delayed action type chemical leavening agent;

wherein each of said chemical leavening agents comprise a gas-generating agent and a leavening acid;

wherein said chemical leavening agents are uniformly dispersed between dough layers and fat layers;

wherein said voids form continuous layers of voids, wherein said void layers are present between said dough layers and said fat layers; and

wherein when said pie dough is frozen, some of the gas-generating agent and leavening acid remain unreacted.